

## Chocolate Mint Crinkles...

2  
cups Gold Medal® all-purpose flour  
1  
cup unsweetened baking cocoa  
2  
teaspoons baking powder  
1/2  
teaspoon salt  
2  
cups granulated sugar  
1/2  
cup vegetable oil  
4  
large eggs  
1  
teaspoon vanilla  
1  
teaspoon peppermint extract  
1/2  
cup powdered sugar  
Hershey's® Kisses® Brand mint or candy cane flavored candies  
Save \$\$\$ on your favorite brands

1  
In medium bowl, mix flour, baking cocoa, baking powder and salt; set aside.

2  
In large bowl, beat granulated sugar, oil and eggs with whisk until well mixed. Beat in vanilla and peppermint extract.

3  
Stir dry ingredients into wet ingredients just until combined. Cover bowl with plastic wrap, and refrigerate at least 2 hours.

4  
Heat oven to 350°F. Line cookie sheets with cooking parchment paper. Place powdered sugar in small bowl. Shape dough into tablespoon-size balls; roll in powdered sugar. Place on cookie sheets about 1 1/2 inches apart.

5  
Bake 10 to 12 minutes, until cookies crackle and dough doesn't look raw. When cookies are done, immediately place a KISSES candy in center of each cookie, and press lightly. Cool on cookie sheet 2 minutes. Remove to cooling rack; cool completely until candy is set .betty crocker